



**FESTIVE
BROCHURE**

THE THOMAS CUBITT
PART OF THE CUBITT HOUSE® FAMILY

A VERY CUBITT CHRISTMAS

Whether you're planning a Christmas work party at the local pub, treating your nearest and dearest to a festive feast, or arranging frivolities with friends, Cubitt House has just the spot for you. Our London pubs boast unique, intimate spaces perfect for your holiday cheer—from cosy corners with roaring fires to speakeasy cocktail bars and the most splendid private dining rooms in central London. Let us make your festive season truly special.





FESTIVE FEASTS

We're all about bringing the best of British to your festive table, with a little help from our local suppliers. Our chefs at Cubitt House have been busy whipping up a festive menu that's bursting with the finest seasonal ingredients, so you can enjoy a true festive farm-to-fork feast. After all, there's no better way to celebrate Christmas with family and friends than by tucking into traditional festive dishes and treats made with the very best Britain has to offer. So, come hungry and ready to indulge—we've got your festive cravings covered.





FEASTING MENU ONE

Festive

72 per person

Served family style

Coomeshead Sourdough, Salted Keen's Butter

TO START

Padron Peppers, Lemon, Sea Salt
Chicken Liver Parfait, Onion Chutney, Crostini
Leeks Vinaigrette, Boiled Egg, Hazelnut, Tarragon, Fresh Winter Truffle

MAIN EVENT

Baked Hake, Roasted Fennel, Mussels, Dill & Lemon Butter
Turkey Galantine, Sausage, Chestnut & Sage Stuffing, Pigs in Blankets, Cranberries, Gravy

Individually plated option for vegetarian guests:

Baked Acorn Squash, Wild Rice & Mushroom Stuffing, Radicchio,
Pumpkin Seed Gremolata

Duck-Fat Roast Potatoes | Steamed Winter Greens | Bashed Carrot & Swede

SWEET THINGS

Poached Quince, Whipped Mascarpone, Brown Butter Fudge, Toasted Oat Crumble
Hazelnut Madeleines

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THE THOMAS CUBITT

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

Festive

95 per person

Served family style

Coomeshead Sourdough, Salted Keen's Butter

TO START

Deep-Fried Gubbeen, Beetroot, Rainbow Chard, Green Apple Pickle, Walnut Dressing
Smoked Chalk Stream Trout Pate, Trout Roe, Pickled Cucumber,
Dill Crème Fraîche, Rye Crackers

MAIN EVENT

(please choose one option)

Honey-Glazed Whole Roast Goose, Brioche Stuffing,
Goose Fat Roast Potatoes, Braised Red Cabbage
with Apples & Bacon, Bashed Carrot & Swede, Honey Roasted Parsnips, Gravy

or

Baked Whole Turbot, Colcannon, Roasted Salsify,
Fennel & Cannellini Bean Gratin, Dill Butter

Individually plated option for vegetarian guests:

Baked Acorn Squash, Wild Rice & Mushroom Stuffing, Radicchio,
Pumpkin Seed Gremolata

SWEET THINGS

Apple & Quince Cobbler, Honey & Cinnamon Cream

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Festive Cocktail *served on arrival*

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine *per person*
(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrières,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE
with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

*Spiced Lamb Sausage & Leek Parcel, Tzatziki
Crispy Salsify, Sage, Lemon Aioli*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Deep-Fried Gubbeen, Beetroot, Rainbow Chard, Green Apple Pickle, Walnut Dressing
Smoked Chalk Stream Trout Pate, Trout Roe, Pickled Cucumber,
Dill Crème Fraîche, Rye Crackers

MAIN EVENT

(please choose one option)

Honey-Glazed Whole Roast Goose, Brioche Stuffing,
Goose Fat Roast Potatoes, Braised Red Cabbage
with Apples & Bacon, Bashed Carrot & Swede, Honey Roasted Parsnips, Gravy

or

Baked Whole Turbot, Colcannon, Roasted Salsify,
Fennel & Cannellini Bean Gratin, Dill Butter

Individually plated option for vegetarian guests:

Baked Acorn Squash, Wild Rice & Mushroom Stuffing, Radicchio,
Pumpkin Seed Gremolata

SWEET THINGS

Apple & Quince Cobbler, Honey & Cinnamon Cream
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

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FESTIVE CANAPÉS & SNACKS

CANAPÉS

Priced per item, minimum order of 10 per item

Ham & Cheese Arancini, Tomato Aioli 3.5
Colcannon Croquettes, Mustard Mayonnaise 3.5
Pickled Root Vegetables, Whipped Feta, Sourdough Toast 3.5
Cured Mackerel, Beetroot & Horseradish 3.5

Spiced Lamb Sausage & Leek Parcel, Tzatziki 4
Crispy Chicken Thigh, Yoghurt, Za'atar 4
Crispy Salsify, Sage, Lemon Aioli 4
Smoked Cod's Roe, Flatbread, Paprika & Chive 4

Steak Tartare, Carta de Música 5
Prawn & Sesame Toast, Chillli Jam 5
Potted Brown Shrimps, Baby Gem, Chervil Aioli 5

Fondant Fancies 3.5
Chocolate & Hazelnut Truffles 3.5
Mini Apple Turnovers 3.5

SNACKS

Minimum order of 10

Panelle, Salsa Verde 6
Honey Glazed Parsnip & Parmesan Fritters 8
Scotch Egg, Pub Sauce 8.5
Vegan Nduja & Cheese Sliders 9
Angus Beef & Montgomery Sliders 10
Turkey & Smoked Bacon Sliders 10
Mince Pies, Brandy Cream 4.5

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BOLT - ONS

Hand-Carved Cubitt House Cured Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles,
Guinness Soda Bread 75 *serves three to four*

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf 75 *serves four to six*

Christmas Pudding, Brandy Cream 40 *serves six to eight*

Mince Pies, Brandy Cream 4.5 *per piece*

Seasonal Petit Fours 4.5 *per piece*

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CHEERS TO THAT

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits. Whatever your favourite tippie, we'll ensure there's plenty of festive cheer to go around.



WINE PACKAGES

Available for bookings in the festive period, pre-booked in advance at selected pubs.

CHAMPAGNE & SPARKLING

Case of 6 Coates & Seely Britagne Brut Reserve

Case of 6 Coates & Seely Britagne Rosé

Case of 6 Charles Heidsieck Brut Réserve

WHITE WINE

Case of 6 Picpoul de Pinet

ROSÉ

Case of 6 Maison Cubitt Rosé

RED WINE

Case of 6 Mendoza Malbec

Case of 6 Chateau Greysac

Case of 6 Bourgogne Rouge Cote d'Or

MAGNUM PACKAGE

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

NON-ALCOHOLIC

NV Rosé, Wild Idol, Rheinhessen

NV White N° 2, Oddbird, Alsace

2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

SAMPLE MENU

BEER PACKAGES

Available for bookings in the festive period, pre-booked in advance at selected pubs.

BEER

20 Bottles and Cans of Mixed Craft Beverage

LOW & NO

10 Bottles and Cans of Low & Non-Alcoholic Beers

PREMIUM LARGER

20 Bottles of Stiegl or Freedom Larger

FESTIVE DRINKS

MULLED WINE

Mulled Wine Kettle

FESTIVE TIRAMISU SHOTS

CAZCABEL COFFEE TEQUILA LIQUEUR

TOSOLINI AMARETTO SALIZA | BAILEYS IRISH CREAM

Single Shot

Bottle (500ml)

Up to 10 servings

SAMPLE MENU



THE THOMAS CUBITT

Named after one of London's legendary master builders, The Thomas Cubitt has earned itself the reputation as a local institution, just like its namesake. The reputation is a testament to its tasteful interiors, bold collection of fine wines, and fun and welcoming atmosphere—it is wonderfully full of festive cheer at this time of year.

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020 7730 6064 | @THETHOMASCUBITT

cubitthouse.co.uk/the-thomas-cubitt
events@thethomascubitt.co.uk

The Main Dining Room The Atrium



THE MAIN DINING ROOM

A grand and spacious dining room on the first floor with large sash windows overlooking the picturesque Elizabeth Street and interiors to rival any Belgravia townhouse, providing a private and relaxed space for Christmas events and dining.

- Seated, up to 30 guests
- ◆ Drinks & canapés, up to 45 guests

THE SMALL DINING ROOM

A private annex closed off from the main dining room by partitioning doors is ideal for private dining, small business meetings and presentations over the festive season.

- Seated, up to 10 guests
- ◆ Drinks & canapés, up to 10 guests

FIRST FLOOR EXCLUSIVE

- Seated, up to 62 guests
- ◆ Drinks & canapés, up to 80 guests
- Audio & Video capabilities



The Small Dining Room The Drawing Room

THE DRAWING ROOM

Located on the second floor, this opulent dining room overlooks Elizabeth Street, with a grand feasting table, and ornate Edwardian furniture, and complete with a cosy snug space ideal for your pre-dining festive drinks.

- Seated, up to 20 guests
- ◆ Drinks & canapés, up to 30 guests
- Audio & Video capabilities

THE ATRIUM

A glorious first floor space tucked away from the main restaurant area, a stunning stone fireplace and a private cocktail bar for the ultimate after-work Christmas drinks in Belgravia.

- Seated, up to 18 guests
- ◆ Drinks & canapés, up to 25 guests
- Audio & Video capabilities



LET'S CELEBRATE TOGETHER

Give our friendly events team a shout, and one of our event managers will be in touch to help you plan your event, from start to finish to make it a celebration to remember.

events@thethomascubitt.co.uk





CUBITT *London Pubs* HOUSE®

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